



# *Sretan Uskrs!* **THE KALIFORNSKI**



NEWSLETTER OF THE SLAVIC-AMERICAN CULTURAL ORGANIZATION  
P.O. BOX 226 - WATSONVILLE, CA. 95077  
(A NON-PROFIT - NON-RELIGIOUS & NON-POLITICAL ORGANIZATION)

EDITORS:  
AGNES GOSPODNETIĆ MIFSUD  
NINA MATULICH

SPRING 2013



## Happy Easter





## PRESIDENT'S MESSAGE



**Hello Members!**

At the December 8, 2012 Christmas Dinner, 131 people attended, including 3 takeouts and 1 child. This made for a great time, especially with S.A.C.O. member Herb Lundin playing his accordion.

Many thanks go out to the helpers ~ Nina Matulich on reservations, Helen Marinovich Ukestad and Norma Hansen on selling raffle tickets, Mary Marinovich Siefke on selling drink tickets, Agnes Gospodnetić Mifsud on dessert serving and table decorations and Steve Belick calling out raffle numbers.

Thanks also go out to the bartenders, John Vodanovich and Ted Nizenkoff.

Our next S.A.C.O. event will be April 6, 2013 at the Watsonville Woman's Club ~ it will be a lamb dinner not to be missed!

Thank you,

Steve Belick

## S.A.C.O. OFFICERS

President ~ Steve Belick

Vice-President ~ Peter Kovacich

Treasurer ~ Agnes Gospodnetić Mifsud

Recording Secretary ~ Linda Wathen Espejo

Financial Secretary ~ Nina Matulich

Happy Easter  
To All



## CALENDAR

### S.A.C.O. COMING EVENTS 2013

APRIL 6, 2013 ~ Saturday ~ Lamb Dinner

JULY 7, 2013 ~ Sunday ~ BBQ Picnic at Corralitos Padre Park

DECEMBER 7, 2013 ~ Saturday ~ Christmas Dinner

### UPCOMING EVENT IN SAN FRANCISCO

APRIL 28, 2013 ~ FESTIVAL OF THE MANDOLINS

This event will be held at the Croatian American Cultural Center-Slavonic MBS ~ 60 Onondaga Avenue, San Francisco, CA (near Alemany Blvd. & Balboa BART) For more information, call: 510-649-0941 or visit: [www.croatianamericanweb.org](http://www.croatianamericanweb.org)



*Croatian Uskrs!*





## **REMINDER OF S.A.C.O. DUES**



***There are several members who have not paid their S.A.C.O. annual 2013 dues. Please pay soon if you wish to continue your membership. Annual dues are:***

<b>SINGLE</b>	<b>\$15.00</b>
<b>FAMILY</b>	<b>\$20.00</b>

***Please MAKE CHECK PAYABLE TO S.A.C.O. and MAIL to:***

**NINA MATULICH  
535 McKENZIE AVE  
WATSONVILLE, CA 95076**



**THANK YOU!**



## **WELCOME NEW S.A.C.O. MEMBER**

***Valerie Capitanich  
New Orleans, Louisiana  
(born in Watsonville, CA)***

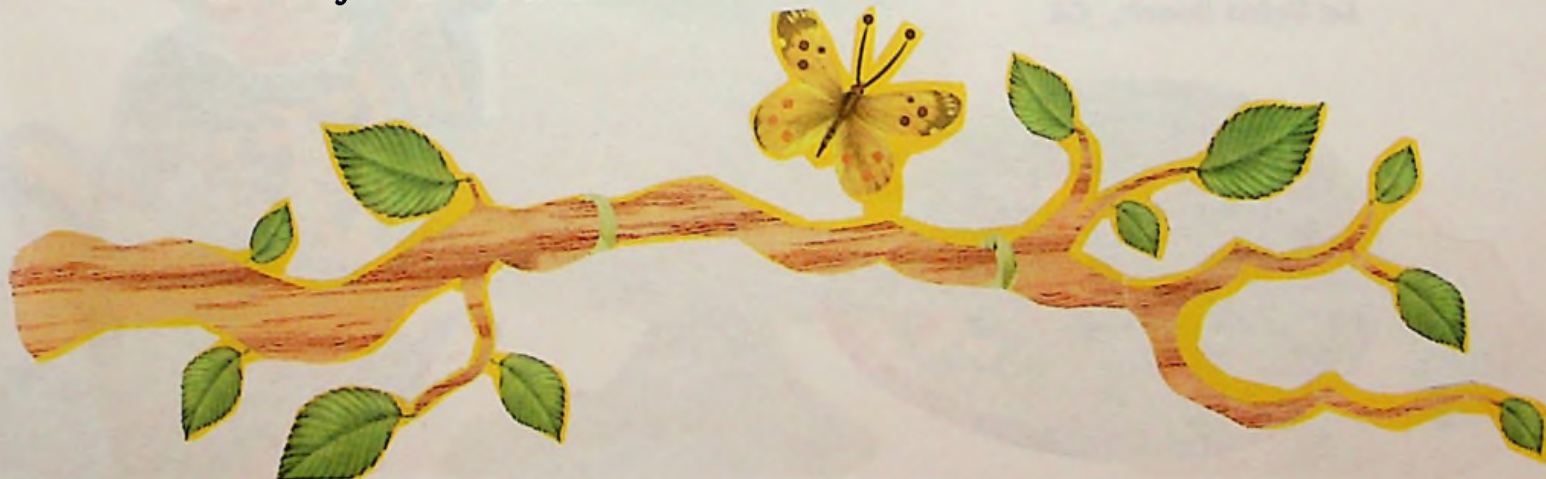
## **IN MEMORIUM**

***WILLIAM "BILL" MIFSUD  
74 years ~ December 20, 2012 ~ Hollister, CA  
Husband of Pauline  
Father of sons, Bill II & Mike  
daughters, Christina & Catherine  
Grandfather of Max, Monica, Marcus & Lorenzo  
Brother of Mike, Ron, Gerry, Fr. Jim & George***



## **SHARON KAY NIZENKOFF**

***67 years ~ February 9, 2013 ~ Corralitos, CA  
Wife of Ted  
Mother of sons Erik & Alex***





## CORRESPONDENCE



Hi Nina,

*I am sending in my dues for 2013. Boy, time does fly by. I really miss the times when we all got together. It's good to hear news from Watsonville, it brings back a lot of memories. I wish you all a Happy New Year. Keep up the good work.*

**Carole Gospodnetich**  
Starksville, MS

Nina,

*Enclosed ~ my dues for 2013. I have enjoyed every one of the dinners and the picnic that I have attended. I have already marked my calendar for the 2013 events.*

Thanks,

**Frances Heick**



Happy New Year Nina ~

*I look forward to receiving the newsletter and staying connected with my home town.*

Thank you,

**Valerie Capitanich**  
New Orleans, LA



## SRETAN-USKRS

Hi Nina,

*I'm happy to be a member of your great organization ~ I truly enjoy the newsletter I receive. They are very informative and most enjoyable.*

Happy New Year,

**Marie Ostoja Lucas**  
Sacramento, CA

**\*\*\* Thanks for the great newsletter. Looking forward to the barbeque this summer.**

**Patsy R. Mills**  
La Selva Beach, CA





## CORRESPONDENCE ~ Continued

**S.A.C.O.**

**Sretna Nova Godina 2013 zeli vam**

**Mandina Tudor  
Palm Desert, CA**

**\*\*\* I enjoy reading the Kalifornski!!**

**Kathy Moe  
San Jose, CA**

**\*\*\* Totally enjoyed the Winter issue of the "Kalifornski"**

**Anne (Lukrich) & Ken Dobler  
Watsonville, CA**

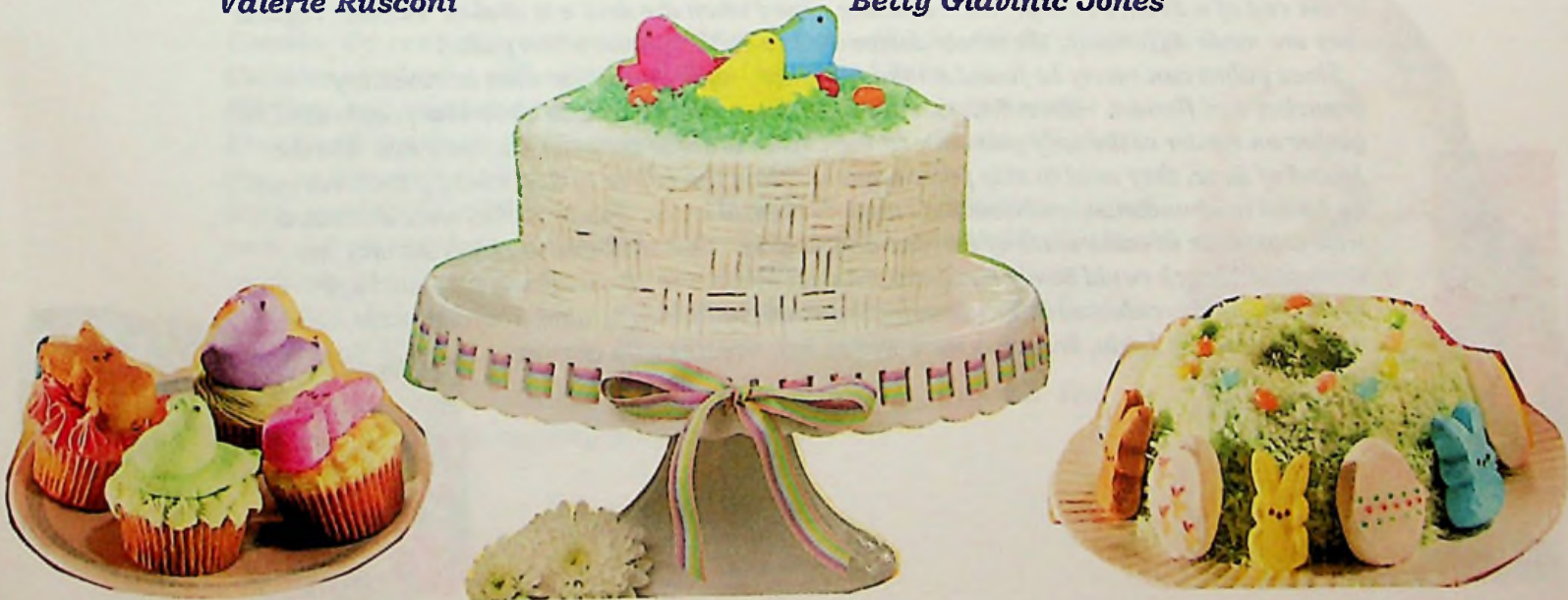


## DESSERTS

**Christmas Dinner  
December 8, 2012**

**Norma Hansen  
Karen Belick  
Mary Marinovich Siefke  
Lillian Jercich Nielsen  
Christina Justus  
Pat Gospodnetich Solano  
Deborah Davis  
Teresa Del Piero  
Helen Barbora McAbee  
Valerie Rusconi**

**Ethlyn Miller  
S.A.C.O.  
Janey Leonardich  
Helen Marinovich Ukestad  
Geri Anne Simmons  
Cathy Pekoch Schimpeler  
Carol Harris  
Frank Harris  
Slavica Kusanovich Zalac  
Betty Glavinic Jones**





## PRIZES



Christmas Dinner  
December 8, 2012



Sue Bloom  
S.A.C.O.  
Anne Lukrich Dobler  
John Vodanovich  
Bob Leonardich  
Lillian Jercich Nielsen  
Tom Simmons  
Pat Gospodnetich Solano  
Hank Schimpeler  
Nita Korach Gizdich  
Hedy Claus  
Ted Nizenkoff  
Teresa Del Piero  
Nina Matulich  
Lynn Hodges  
Betty Glavinich Jones  
Grace Lettunich Taylor

Frances Heick  
Norma Hansen  
Diane Robey  
Steve Belick  
Helen Marinovich Ukestad  
Christina Justus  
Betty Kosovia Bobeda  
Nancy Grancich Cavanaugh  
Mark Davis  
Deborah Davis  
Judy Carey Eiskamp  
Frances Matulich Osorio  
Herb Lundin  
Eric Del Piero  
Valerie Rosconi  
Marguerite Bloom  
Ann Backovich



TO ALL WHO FURNISHED THE DESSERTS AND PRIZES  
HVALA PUNO!

*Nina Matulich*

## EASTER TRADITIONS OF CROATIA



Drinking of Wine, a custom which originated in the ancient times, is still followed nowadays. Since people believed that wine transformed into blood in the body and made people stronger and healthier, it was recommendable to drink it as much as possible for Easter. There was plenty of wine served on Easter and people used to drink it without water. It is documented that on the Island of Brač, housewives used to prepare cod and cabbage, among other dishes, food that makes people thirsty so that they could drink as much as possible.

One of the oldest traditions is making "klepetaljke" and "cegrtaljke" (very similar to rattles and clappers), especially popular in central Dalmatia and the Konavle region. They vary region to region, while those on the Island of Krk are quite interesting: metal plates that hang at the end of a 30cm board produce a strong sound when the device is shaken. In other regions they are made differently; the whole device made a rattling noise when pulled.

Since palms can rarely be found on the Adriatic, people mostly use olive or rosemary branches and flowers. Nevertheless, chronicles from the city of Split show that people used to gather on Easter at the only palm tree in the city, in order to collect palm branches. On the Island of Brač, they used to ship palm branches from the Island of Vis, where palm trees can be found in abundance, and distribute them to the islanders. The branches were decorated with crosses or wreaths made of ribbons and flowers. This skill was so respected that one decorated branch could be exchanged for Easter bread and 20 colorfully decorated eggs. On the Island of Korcula and in the surrounding areas of Šibenik, olive branches were woven into a braids. In Istria, branches were woven into wreaths with crosses.



# *Happy Easter! & Sretan Uskrs!*

One of the things that mark Croatian Easter tradition are definitely dyed eggs, home made versions. In Croatia, they are called pisanice, where pisati means to write. This Slavic custom of egg decorating dates back to pagan times. Eggs are a symbol of spring awakening and new beginnings, new life.

The most popular way to dye eggs is to boil a pot of water together with a lot of red onion skins, which will give the eggs orange/red color. You'll find red eggs with a white star or rosette in southern Croatia, especially because of the abundance of red beets and other vegetables. In the Medimurje area, soot would often be mixed with oak to make a dark brown color. Green plants would be used for green dye. Eggs were also colored by being boiled in water with onions, walnuts, roots and herbs. The best known tradition is to use hot liquid wax with the help of pencil-like instruments. You take wax and melt it, dip your pen into the melted wax and draw different patterns on egg shells. Then you cook them in colored water-the wax will melt and leave beautiful designs, while the rest of the eggs will be colored. In order to get their shine, they were polished with vegetable oil before being placed in the basket. The most common phrase put on pisanicas is "Sretan Uskrs", other common decorations are doves, crosses, flowers, traditional designs and other slogans wishing health and happiness.

Finally, there is one more custom related to Easter eggs - the so-called "tuca" (egg fight). Everyone would choose an egg from the basket and would hit it against their adversary's egg. The winner would be the person whose egg remained intact throughout the "fight".

The traditional Croatian cake which is made during Easter is called "pinca" looks similar to the hot cross buns, but made in larger bread-like form. Usually orange and/or lemon zest and dried fruit are added to it. People usually cut the cross on the surface of the cake before baking, it is also made in the form of the braid.



## **"PINCA"** **TRADITIONAL CROATIAN EASTER CAKE**

### **Ingredients:**

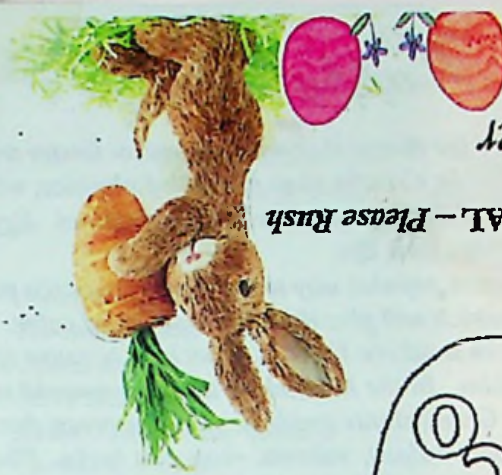
5 cups all purpose flour  
2 1/4 tsp. active dry yeast  
1/2 cup granulated sugar  
7 tbsp. butter, melted  
2 eggs  
zest of 1 lemon  
zest of 1/2 orange

5 oz. warm milk  
freshly squeezed juice-1 orange  
1 cup dry cranberries  
1 egg yolk

Combine dry yeast with 1 tsp. sugar and 5 oz. warm milk. Let rise for 5 min. Combine cranberries with orange juice and leave for 1 hour. Sift flour, add sugar, melted yeast, melted butter, eggs, lemon and orange zest. Knead until the dough forms, it should be on the soft side. Cover with plastic wrap and let rise for 1 hour. Drain cranberries and knead them into the risen dough. Divide it into 3 equal parts and roll into long, equal rolls. Entwine them to make a braid. You could also divide the dough into equal pieces and make hot cross buns. Place on baking sheet covered with parchment paper and brush with egg yolk. Let rise for 20 minutes.

Preheat oven to 350°F and bake the bread for 30 minutes. Let cool. You can sprinkle it with powdered sugar before serving.

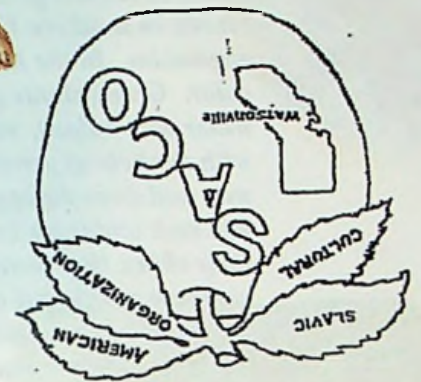




Happy Easter

DATED MATERIAL - Please Rush

Ann Backovich  
21 Jefferson St.  
Watsonville, CA 95076



THE SLAVIC-AMERICAN  
CULTURAL ORGANIZATION, INC.  
P.O. Box 226  
Watsonville, CA 95077



**SUNSET  
PROPERTIES**

**Spomenka Zaninovich**  
Owner/Broker

DIRECT: 831.840.5519 FAX: 831.763-9730  
www.pajarodunes4u.com  
spomenkaz@yahoo.com  
Pajaro Dunes

CA DRE # 01265436

2661 Beach Rd. Bldg. 2, Watsonville, CA 95076

Happy  
Easter!

**MARTY FRANCH**  
FORD • LINCOLN • MERCURY  
350 Auto Center Drive • Watsonville, CA 95076  
Bus: (831) 722-4181 • Fax: (831) 724-1853  
E-Mail: rocky@mfranchford.com

**ROCKY FRANCH**  
President

**Built to Last**



**JOHN BASOR**  
REALTOR

(831) 722-4226 BUS. (831) 722-0231 FAX  
(831) 722-5405 RESIDENCE  
jbasor@comcast.net E-MAIL

**COLDWELL BANKER**

**CAMPOS**  
REAL ESTATE

WATSONVILLE, CA 95076

**ADRIATIC TRAVEL AGENCY**  
Since 1985  
**TRAVELSAVERS**

**JELKA BASOR**  
Manager

3 Brennan St.  
Watsonville, CA 95076 U.S.A.  
ST # 1013114-10  
www.AdriaticTravelAgency.com

Tel: (831) 728-7766  
(800) 488-7565  
Fax: (831) 728-0379  
E-mail: AdriaticJB@aol.com

**SS**  
SINCE 1924

**SCURICH  
INSURANCE  
SERVICES**

Lic. # 0785454

320 East Lake Avenue • P.O. Box 1170 • Watsonville, CA 95077-1170  
Phone (831) 722-3541 • Fax (831) 722-1997  
looy@scurichinsurance.com

